

F. X. BUCKLEY.

STEAK AND DRINKS PAR EXCELLENCE

PRE-DINNER COCKTAILS

CLASSIC VODKA MARTINI 18.00 FRENCH MARTINI 12.50 ULYSSES 12.50 ELDERFLOWER FIZZ 11.00 BUCKLEY’S SMOKED OLD FASHIONED 14.50

STARTERS

“THURSDAY: NOT A GOOD DAY EITHER FOR MUTTON KIDNEY AT BUCKLEY’S, FRIED WITH BUTTER, A SHAKE OF PEPPER”

JAMES JOYCE, ULYSSES

DEVILLED LAMB KIDNEYS			SEAWEED CURED ORGANIC SALMON	
smoked bacon, mushroom and toasted bread	10.00		mustard crème fraîche, fennel, radish	14.00
SHORT RIB NUGGET			WHIPPED GOAT’S CHEESE	
celeriac cream, truffle dressing	12.00		bitter leaf	10.00
1/2 DOZEN ACHILL OYSTERS			ROAST SCALLOPS	
lemon, shallot vinaigrette	18.00		squash, nduja, black pudding, amaranth	18.00
JOSPER ROAST OCTOPUS			CAESAR SALAD	
basil, pickled mustard, fine leaves	16.00		aged Parmesan, Crowe’s smoked bacon	10.00
FILLET OF BEEF TARTARE			CHARCUTERIE BOARD	
pine nut, garlic bread	16.00		selection of cured meats from Sheridan’s, Parmesan, red onion jam, roast	
CLASSIC SHRIMP COCKTAIL	18.00		vegetables for one	11.50
LEEK & POTATO SOUP			for two	21.00
caramelised onion scone	8.00			

IRISH GRASS FED HERITAGE STEAKS

ALL OUR STEAKS ARE 28 DAY DRY AGED AND CUT TO ORDER

ADD TO YOUR STEAK

SEARED FOIE GRAS 14.00

SUGAR PIT BACON 4.50

TRUFFLE FRIED EGG 4.50

FILLET		RIB EYE		SIRLOIN	
8oz	40.00	10oz	38.00	10oz	33.00
10oz	48.50	12oz	44.00	12oz	39.50
12oz	57.00	14oz	50.00	14oz	46.00
14oz	65.50	16oz	56.00	16oz	52.50
RIB EYE ON THE BONE 22oz served with Cajun onions					52.50
SIRLOIN ON THE BONE 16oz served with Cajun onions					39.00
T-BONE STEAK 16oz served with Cajun onions					48.00
CHOOSE A SIDE: beef dripping chips, creamy mashed potato with spring onion or organic leaf salad					
CHOOSE A SAUCE: pepper sauce, garlic butter, Bearnaise or bone marrow jus.					
6oz MEDALLIONS OF FILLET BEEF					32.00
spring onion mash, shallots, mushroom & bone marrow jus					
FOR TWO: CHATEAUBRIAND					90.00
16oz fillet of beef with beef dripping chips, mash, vegetables, sautéed onions, mushrooms & a selection of sauces					
FOR TWO: PORTERHOUSE					95.00
Double cut T-bone with beef dripping chips, mash, vegetables, sautéed onions, mushrooms & a selection of sauces					

OUR STEAKS ARE COOKED IN CHARCOAL OVENS AT 350°



AWARDED GOLD FOR OUR RIB EYE

MAINS

MONKFISH ROASTED ON THE BONE	
mussel & prawn chowder	24.50
SUPREME OF SEAN RING CHICKEN	
romesco, young courgette	19.50
COCONUT DAL, PISTACHIO & CHICKPEA MEDALLIONS	
lemon mint yoghurt	19.00

SIDES

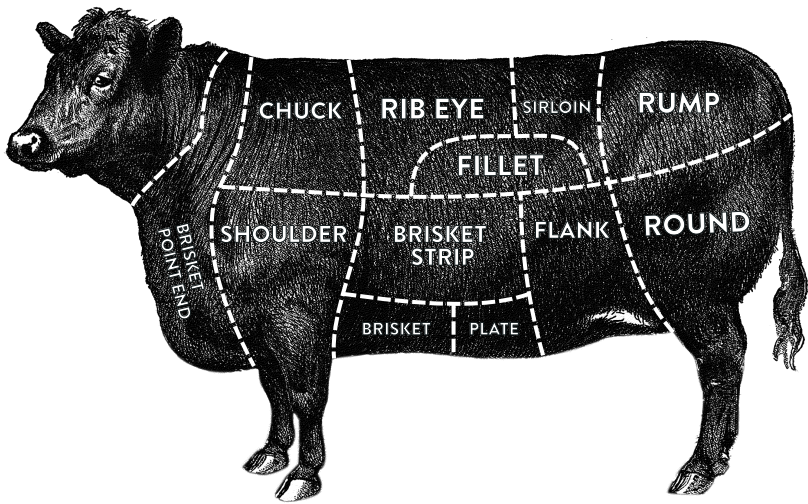
Creamed spinach with parmesan and nutmeg	6.00	French fried onion rings	7.00
Green beans shallot dressing	6.00	Beef dripping chips	5.00
Organic leaf & shaved vegetable salad	5.00	Creamy mashed potato with spring onion	4.00
Tender stem broccoli		Potato gratin	7.00
miso mayonnaise, preserved lemon	7.00	Salt baked parsnip, honey butter, nasturtium	7.00
Sauteed chestnut mushrooms wilted watercress	7.00		
Caramelised onions	5.00		

Service charge of 12.5% is applied to tables of 5 or more



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OUR BEEF

SERVING QUALITY MEAT SINCE 1930

The way in which we guarantee the highest quality in beef in both texture and flavour is by choosing Irish beef and the highest grade of traditional breeds of cattle. Our prime cuts are hung on the bone at 4°C and at 80% humidity for a minimum of 28 days.

Storing meat for several weeks where it can lose up to 16% of its weight involves considerable expertise so all

F.X. BUCKLEY butchers are specifically trained for the process. The benefit for our patrons is to experience the concentration and saturation of natural meat flavours and superior tenderness. Hence why you will hear experts use terms such as “buttery and rich”, and “earthy and nutty” to describe our dry-aged beef.

OUR STEAKS

RUMP
Rich, beefy taste with a firm, juicy bite.

T-BONE
A cross cut containing the fillet and the sirloin, it contains a T-shaped bone for extra flavour.

SIRLOIN
One of the most flavoursome steaks, and it’s almost as tender as fillet, cut from the middle so you get more prime meat for your money.

SIRLOIN ON THE BONE
This steak has all the quality of the sirloin but has extra flavour by being cooked on the bone. Also known as the Kansas City Strip.

FILLET
The most tender of steaks and lean in appearance. This meat has a sublime, subtle flavour and is available in steaks and medallions.

RIB EYE
Delicious beefy flavour, this heavily marbled cut has a ribbon of fat at its core which melts during cooking, making the meat sensationally juicy.

RIB EYE ON THE BONE
It has all the flavour of the rib eye but has extra flavour by being cooked on the bone. Also known as Cowboy, Tomahawk and Côte de Boeuf.

ORIGIN

QUALITY IRISH INGREDIENTS FROM OUR SPECIALIST SUPPLIERS



Leaves – Gold River Farm, Co. Wicklow | Cress – Little Cress, Co Meath | Bacon – Crowes farm, Tipperary
Broccoli – Chris Kane, Co. Dublin | Potatoes – Peter Keogh, Co. Dublin | Oysters – Kellys, Achill Island, Hartys Carlingford
Beetroot – Mooncoin, Co. Kilkenny | Mushrooms – Codd’s Farm, Co. Carlow/Ard Macha, Co. Fermanagha

